



## **FOOD & BEVERAGE CONCEPT**

### **FOOD CONCEPT**

Fresh, clean and creative, Likuliku Lagoon cuisine showcases the finest local and international produce with emphasis on local seafood, lush tropical fruits, premium product and the diversity of cultures that shape the South Pacific.

The hot tropical climate lends itself to simplicity, whilst our market positioning requires a unique creative style and contemporary flair.

### **OUTLET CONCEPT**

#### **ARRIVALS BURE**

All guests are welcomed to Likuliku Lagoon in the Arrivals Bure at the island oasis of Masima Bar. With a complimentary drink, guests are given their welcome, check in and orientation information.

Guests arriving before 10.00am may order off the breakfast menu, whilst guests arriving between 11.30am and 2.00pm may enjoy the full lunch menu.

#### **FIJIANA**

The Fijiana restaurant has been designed with the couples market in mind. The restaurant comprises 4 distinct intimate areas that merge into each other creating a unique, distinctly Fijian atmosphere. With stunning views from all areas, Fijiana offers a relaxed yet stylish dining experience to our discerning international clientele.

Guests experience innovative daily changing menus, perfectly matched to our showcase selection of premium Australian, New Zealand and International wines.

Service culture is professional and attentive with a unique blend of friendly, relaxed Fijian attitude.

Full breakfast, lunch and dinner are included in the daily tariff. Guests are free to request special dishes or simple and classic favourites, with advance notice, in each dining session. Personalised menu planning is available for those with specific dietary requirements.

#### **MASIMA BAR**

Situated on an island in the central lagoon, Masima Bar is open for drink service from 11am and throughout the day until 11pm. Serving a list of Fiji inspired cocktails, premium beers, wines and spirits, it is a sanctuary of relaxation with a refreshing ocean breeze. A selection of bar snacks is available daily.

## **DUA TALE BAR**

Located in the central complex, Dua Tale Bar is Likuliku Lagoon's cocktail and wine lounge, ideal for pre dinner drinks and a relaxing reprieve from the Fijian sun. Dua Tale provides a great space to mingle with other guests or chill out with a book and refreshing cocktail.

## **FOOD CONCEPT**

### **BREAKFAST**

A lush tropical continental buffet is presented with 100% fresh fruit juices, tropical fruits, cereals, signature house made compotes, stewed fruits, bircher muesli, local organic yoghurts, sliced meats and cheeses, fresh baked bread, muffins and pastries, complemented by a selection of house made preserves and local honey. Key house-made items change daily recognising the average stay of our guests.

To follow, an a la carte menu offers a range of cooked-to-order hot items from classic breakfast favourites to indulgent and creative 'must haves'. All dishes are offered with a range of toasted breads. Espresso and plunger coffee by Vittoria, quality loose leaf Twinings teas and a range of herbal and fruit infusions, ensure that the varied beverage preferences of our guests are catered for. Breakfast service at Likuliku recognises everyone's agenda, be it a lazy and relaxed affair or a quick premium fuel stop before an energetic day of activities.

### **LUNCH**

Influenced by the heat of the day, the daily inspired lunch menu features fresh, simple and clean cuisine. An amuse bouche and a refreshing, icy fruit cooler are served on arrival to the restaurant. Daily baked breads with accompaniments are served.

The main selection of lunch menu choices reflects the cultural diversity of Fiji and the Pacific. Fresh salads, spicy noodle soups and interesting seafood and meat combinations utilize the broad range of local market produce. Lunchtime desserts are kept simple and clean to refresh the palette and energize for the afternoon ahead. Selection of house made sorbets and ice creams are always featured.

### **DINNER**

On Monday, Tuesday, Wednesday, Thursday and Saturday evenings Fijiana restaurant Executive Chef, Brett Kryskow, showcases the quality of Fijian produce and the multiculturalism that has shaped Fiji and the Pacific Rim. A daily changing five course menu is on offer with choices to suit every palate.

An appetite arousing amuse bouche is served on arrival to the restaurant along with daily baked breads and accompaniments. The selection of three entrée choices may include fresh light salads, soups and seafood dishes, each with its own distinct taste and texture. The main course selection incorporates fine Fijian meats, poultry and the finest seafood from the surrounding oceans. Interesting combinations utilize the best local market produce.

A creative dessert card, by Head Pastry Chef Chloe Kryskow, combines modern European style with the flavours of the tropics. International cheeses and house made sorbets and ice creams featured daily. Espresso coffee and loose leaf tea finish the a la carte dining experience in style.

## **TAVAKA NA BOSO, TRADITIONAL LOVO, SOUTH PACIFIC BBQ and MEKE**

Every Friday evening, the management team of Likuliku Lagoon throws an end of week cocktail party. Named Tavaka Boso or “Meet the Boss” it is a chance to get to know some of the people who live and work on the resort. To entertain guests during the cocktail hour, a traditional Meke performance takes place under the stars. Local villagers perform a series of dance and music, an unforgettable Fiji experience. A light assortment of canapés will be served to whet your appetite for the feast that awaits.

To follow, the Fijiana restaurant hosts a traditional Fijian Lovo and South Pacific BBQ. Succulent local meats and seafood are wrapped in banana leaves and slow roasted, embedded in the earth, under hot rocks for several hours, producing a unique taste sensation. The chefs also stoke up their Turbo 2000 BBQs ready for you to select your favourite cut of local meat and seafood. To complement this feast is an extensive cold buffet influenced by local markets and traditional Fijian delicacies, from kokoda to vudi vakalolo, cold seafoods, selection of breads, sushi displays and a wide range of condiments.

To finish the evening, a selection of tropical Fijian fruits, locally inspired cakes, warm crumbles, imported cheeses and a range of petit fours await to tantalize the sweet tooth.

## **MAGITI BANQUET**

Along the lines of the Fijian family feast with the undertones of sharing, community and village life, the Magiti Banquet is served, share style, every Sunday evening. Encompassing the cultural diversity of Fiji, the Magiti is themed with the other major local ethnic culture each week – Indian- Fijian. A menu is devised and guests can choose a series of courses or ‘trust the chef’ to put together their feast.

## **PICNIC LUNCHES**

For those who wish to take a picnic lunch to the sandbar our picnic lunches are truly something special. Picnic menus are themed to capture the essence of the magical environments surrounding Likuliku Lagoon and its neighboring islands. With Fijian, Pacific Rim and Seafood menus available, there is truly a range for all guest needs. Guests are also welcome to include additional special requests. The picnic packaging reflects our attention to detail, from fresh cracked pepper to colour coordinated napery and tableware. A full range of beverages is available to compliment the picnic lunch packages.

## **BEVERAGE CONCEPT**

### **WINE LIST**

A showcase of premium Australian, New Zealand and International wines, the wine list includes well known and boutique wines from the breadth of the world’s wine producing regions. The climate and food style favours lighter wine styles such as Marlborough Sauvignon Blanc, Hunter Valley Semillon, Central Otago Pinot Noir and Barossa Valley Merlot. A variety of Australian and New Zealand sparkling and vintage French Champagnes are featured along with a small cellared selection of old and rare wines. Wines are treated with care, served at the correct temperatures and decanted when necessary. Wine service is knowledgeable yet unpretentious. The Likuliku sommelier, working closely with winemakers, vineyards and distributors, has created a wine list unique in depth, range and diversity.

**COCKTAIL LIST**

Classic favourites and Fijian flavours are prepared with consistency, quality ingredients, premium spirits, local liqueurs and simple contemporary flair. Whether it be a frozen pineapple daiquiri, lemongrass martini or a malolo island iced tea, cocktail connoisseurs will be impressed with Likuliku's range and creativity.

**JUICE BAR**

Fresh local fruit and vegetable juices, healthy smoothies and frappes are squeezed to order creating refreshing, popular and innovative combinations. Create your own signature blend each morning at the breakfast buffet or simply order a Likuliku creation from the bar.

**MINI BAR**

All rooms have a mini bar on request. An order card is located in each guest bure, featuring premium wines, beers and spirits, enabling guests to enjoy a cooling "sundowner" on their private balcony. Fresh ice is delivered to your guest bure every afternoon.

## SAMPLE MENUS

### LIKULIKU BREAKFAST

FROM THE BUFFET, HELP YOURSELF TO A SELECTION OF FRESH JUICES, CEREALS, TROPICAL FRUITS, BIRCHER MUESLI, YOGHURT, PASTRIES, GOURMET BREADS AND MORE...

### A LA CARTE

hand picked mud crab omelette,  
wild rocket, chilli & papaya relish

smoked ham hock baked beans,  
english muffin, poached egg, cress

creamed black sticky rice pudding,  
papaya, lime, toasted coconut, lychee

twice cooked gruyere cheese soufflé,  
sautéed mushroom, chilli, shallot

maple hotcakes, local banana jam,  
crème fraiche, caramelised rolled oats

free range eggs, cooked to your liking, coconut fed streaky bacon

LUNCH  
WEDNESDAY 30<sup>TH</sup> MARCH 2011

APPETISER

iced passionfruit & orange cooler

crisp pork belly, chilli sauce, coriander

MAIN COURSE

vietnamese beef broth, rare sliced beef, flat rice noodle,  
bean sprout, holy basil, chilli

tiger prawn, roasted red capsicum, parmesan fougasse pizza,  
wild rocket, spiced chutney

seared yellow fin tuna, confit red onion, green beans, olive,  
cos leaves, steamed egg, potato

DESSERT

iced lime & white chocolate parfait, passionfruit mellow,  
lemongrass infused lychee, palm sugar

soursopai & almond crumble cake, maple creme fraiche,  
toasted pistachio nut

## LUNCH

SATURDAY 26<sup>TH</sup> MARCH 2011

### APPETISER

iced pineapple & coconut cooler

seared yellow fin tuna, lemon jam, chive

### MAIN COURSE

crisp salt & pepper pacific squid, asian style coleslaw, lychee,  
mint, hot basil, lime dressing

pan fried pork meatball banh mi baguette, siracha chilli aioli,  
pickled carrot, white radish, coriander

turmeric spiced mahi mahi fillets, beetroot & yoghurt relish,  
pickled cucumber, curry leaves

### DESSERT

cool yoghurt & lime parfait, jackfruit, lychee, apple,  
orange, palm sugar & lemongrass jelly

baked double belgium milk chocolate tart, cocoa pastry,  
raspberry sorbet, berry gel

LUNCH  
TUESDAY 29<sup>TH</sup> MARCH 2011

APPETISER

iced watermelon & mint cooler

pan fried tiger prawn, salsa rosso, chorizo

MAIN COURSE

thai hand pressed coconut milk chicken soup, wide rice noodle,  
long beans, holy basil, chilli, bean sprouts

risotto of sautéed pacific reef squid, basil pinenut pesto, rocket,  
spanish onion, parmesan cheese

reuben sandwich-fijian yaqara corned beef, braised cabbage, rye ciabatta,  
cheese, mustard aioli

DESSERT

baked coffee & dulce de leche struesal tart, butterscotch,  
honeycomb, whipped vanilla cream

rhubarb curd, apple & rhubarb jelly, ginger biscuit,  
vanilla ice cream, lemon curd

DINNER  
MONDAY 28<sup>TH</sup> MARCH 2011

AMUSE BOUCHE

ceviche of walu, romesco, chive

ENTRÉE

crisp king prawn filled glutinous rice balls , green papaya,  
holy basil, bush lemon & palm sugar

pan seared bay scallops, cauliflower puree, besan bhaji,  
saw tooth coriander, curry leaf oil

beef tataki, cucumber, wakame seaweed, white radish,  
spring onion, golden taro

MAIN COURSE

slow cooked free range chicken breast, confit leg croquette, walnuts,  
parsnip gratin & puree, chicken jus

pan fried mahi mahi fillet, local spiced pork sausage, chickpea broth,  
roasted capsicum, basil pistou

sous vide wagyu beef tenderloin, sautéed baby spinach, mushroom,  
confit garlic, quinoa, jus

ACCOMPANIMENTS

likuliku garden salad, tomato & soy dressing

DESSERT

frozen tropical terrine – mango, papaya, coconut, black sticky rice,  
palm seeds, jackfruit, lychee

baked rosewater brulee, almond financier, pressed watermelon,  
vanilla bean cream, rose macaroon

new zealand aged kikorangi blue cheese, fig & walnut jam,  
baked wholemeal oatcakes

DINNER  
THURSDAY 24<sup>TH</sup> MARCH 2011

AMUSE BOUCHE

crisp reef fish, coconut salad

ENTREE

slow brasied drunken chicken breast, crisp silken tofu,  
cucumber, spring onion

petit salad of picked mud crab, garlic aioli, chilled gazpacho,  
rye bread crouton, micro herbs

steamed bay scallops & pork belly dumplings, coriander,  
capsicum, lime & palm sugar dressing

MAIN COURSE

pan fried coral trout fillet, prosciutto, rosemary & parmesan crust,  
bell peppers, zucchini, saffron potatoes

oven roasted lamb rack, braised shank tortellini, sauce soubise,  
long beans, lamb jus

crisp pressed chicken confit, sautéed garden peas, baby radish,  
roast shallots, chicken juices

ACCOMPANIMENTS

wild rocket, parmesan cheese, aged balsamic

DESSERT

bombe alaska – baked italian meringue, passionfruit jelly,  
likuliku mango ice cream, vanilla sponge

crisp hot apple, pineapple & guava pie, milk sorbet,  
caramelized cornflake, cinnamon

kapiti 'port nicholson havarti' washed rind cheese, oatcake,  
rehydrated date & vanilla puree

DINNER  
TUESDAY 29<sup>TH</sup> MARCH 2011

AMUSE BOUCHE

crisp zucchini bhaji, tamarind sauce

ENTRÉE

twice cooked mud crab soufflé, champagne veloute,  
saffron, roast shallots

local ivi chestnut tortellini, crisp sage, garlic, shallot,  
bush lemon, parmesan cheese

pan fried ocean scallops, crisp chorizo, stewed capsicum,  
red onion, tomato & chilli dressing

MAIN COURSE

pork cutlet ssam – lettuce cups to wrap, kim chee, hoisin,  
steamed rice, shallot relish

oven roasted australian lamb tenderloins, potato gnocchi, jus,  
poached cherry tomatoes, parmesan tuille

pan seared mahi mahi fillet, sautéed cauliflower, local eggplant,  
tumeric & sarso lolo, mud crab salsa

ACCOMPANIMENTS

steamed vegetable panache, virgin olive oil, sea salt

DESSERT

apple tea cake – vanilla bean sponge, burnt butter ice cream,  
green apple puree, vanilla custard cream, cinnamon

iced essence of pandanus parfait, belgium milk chocolate whip,  
dark chocolate panacotta, cocoa sable biscuit

new zealand kapiti tuteremoana cheddar, crème fraiche sable,  
rehydrated apricot puree